When you see the Miller bottles in this photo, you will know this is not a new recipe.

I have been at this cooking stuff for quite a while and have recipes and photos that are somewhat dusty. As an antique auctioneer might say, "This one is not an antique, but it certainly has some age on it."
As far as I know, BBQ hasn't changed all that much in the last fifteen years, at least for me. They still sell country style pork ribs (rib sized slices of pork loin with no rib bones) at Piggly Wiggly and I still like to rub them with some of ZeroBear PolyBear's world famous dry rub and smoke them slowly on the grill. Country style pork ribs are somewhat dryer than real ribs, but boy are they tasty on the plate. We will do real Pork Ribs later.
Here is how I do them.

Ingredients:
One or two packages of Country style Pork Ribs (not really ribs) from the butcher's counter.

A healthy four or five Tablespoons of ZeroBear's World Famous Rib Rub and three Tablespoons of Brown Sugar.

The bear doesn't care if you make it yourself. If you choose to purchase your dry rub from ZeroBear. he sells it for $876,448,937,277.43 for an eight ounce bottle.

If you do it yourself, it mixes like this:

1/4 Cup Paprika
1/4 cup White sugar
1/4 cup Dark Brown Sugar
2 Tablespoons Black Pepper
1 1/2 Tablespoons Salt
1 Tablespoon Dry Mustard
1 Tablespoon Ground Oregano
1 Tablespoon Chili Powder
1 Tablespoon Ground Cumin
1 1/2 teaspoons Garlic Powder
1 1/2 teaspoons Onion Powder
1 teaspoon Red Cayenne Pepper
1/2 teaspoon Allspice

mix well in bowl and store in an old sealable spice bottle.

You will need a BBQ pit with charcoal fire, away from (not underneath) your pork pieces.

Coat pork liberally with dry rub and a couple or three Tablespoons of Brown Sugar.

BROWN SUGAR

Onto the grill, away from charcoal, not directly over it.

Adjust heat to cook slowly for an hour or two to help tenderize the pork.

Add Your favorite BBQ sauce. Coat liberally several times and continue cooking to set the sauce.

I like Potato Salad, maybe some beans, bread, and usually some amber fluid with my pork.

This series of photos is maybe 12 years old. I have repeated this dish exactly the same way probably 20 times in the last twelve years, always the same, except I used newer Beer.

Thanks for looking at my post.
God Bless You.